

Map of Italy



La Calabrese - Authentic Italian Cuisine

Welcome to La Calabrese, where we bring the true flavors of Italy to the Gold Coast. Our name reflects our deep connection to this beautiful region, where one of our owners is from.

Every dish on our menu is a celebration of traditional Italian recipes, made with passion, respect for our heritage and a touch of modern twist.

Discover the real Italy, right here at La Calabrese.

Handmade Pasta

COOK AT HOME PASTAS

Fresh pastas (raw) [250grams - 2 serves]	8
Spaghetti	
Sedanini	
Paccheri	
Tagliatelle	
Pappardelle	
Homemade sauce [250grams - 2 serves]	20
Bolognese	
Genovese	

Appetizer

Oyster Mignonette sauce (GF) or tempura	5 Each
Gnocco Fritto Golden fried pizza pillows, mortadella, ricotta <i>Swap for prosciutto +2</i>	24
<i>or, add</i> Prosciutto di parma, 24 months [GF] Hot salami [GF]	16 14
Original Focaccia [VG, GFO] Wood-fired focaccia, black garlic butter	19
Moza Focaccia [VG, GFO] Fior di latte, garlic oil	25
Mortadella Focaccia [GFO] Mortadella, stracciatella, pistachio	33
Parma Focaccia [GFO] Prosciutto di parma 24 mths, rocket, shaved grana padano DOP	34
Marinara Focaccia [GFO] San Marzano tomato, Calabrian oregano, buffalo bocconcini, anchovies, lime zest	35

Burrata Caprese [VG, GFO] Burrata, peeled cherry tomato, tomato confit, basil oil, Calabrian oregano, croutons	26
Calamari Fritti Deep fried baby calamari, horseradish mayonnaise	27
Kingfish Crudo [GF] Marinated raw king fish	31
U' Pulp [GF] Chargrilled octopus, chicory, Ligurian olives, tomato confit, potato chat, potato foam, green oil	36
Cozza Nera [GFO] Black mussels soup, chilli, garlic, shallot, tomato sauce, fish stock, white wine, parsley oil, homemade croutons	35
La Capasanta [Scallops] [GF] Pan-fried scallops (3pcs), pumpkin puree, sunflower seed	32

VG: Vegetarian | VGO: Vegetarian Option | V: Vegan | VO: Vegan Option
| GFO: Gluten Free Option

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Pasta

Pacchero Genovese [Slow-cooked Ragu] 39

Pork shoulder, beef brisket, onion, parmesan fondue, basil oil

Gnocco Mantovano [Pumpkin Gnocchi] [VG] 38

Pan-fried gnocchi, butter, sage, pumpkin puree, hazelnut bread crumbs, parmesan

Pappardelle Bolognese 38

Beef ragu, parmesan fondue

Spaghetti alla Marinara 44

Woolloongabba king prawns, fresh black mussels (no shell), shellfish bisque, cherry tomato confit, lemon, herbs

Risotto of the Day

Please check with the floor staff

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Mains

Grass-Fed Black Angus Eye Fillet [GF] 70

Jerusalem artichoke puree, potato rosti cake, potato foam, red wine jus

Pair with seasonal greens or potato chat +7

Veal Saltimbocca alla Romana 41

Veal scaloppine, San Daniele prosciutto, sage, Marsala white wine, potato puree

Pair with seasonal greens or potato chat +7

Market Fish

Market Price

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Pizza

Margherita [VG] Tomato sauce, fior di latte, basil, extra virgin olive oil, grana padano DOP	29	Mamma Mia Tomato sauce, fior di latte, Italian sausage, smoked scamorza, potato chat	34
Arca Salumi Tomato sauce, fior di latte, Italian sausage, ham, mild salami, oregano	33	Il Vegetariano [VG, VO] Yellow tomato sauce, fior di latte, eggplant, zucchini, rocket, cherry tomato confit, basil	34
Capricciosa Tomato sauce, fior di latte, ham, mushrooms, artichokes, olives, boiled egg, oregano	34	Marylou Fior di latte, brie, porcini mushrooms, prosciutto di parma 24 months, truffle oil	36
4 Cheese [VG] Tomato sauce, fior di latte, brie, gorgonzola, grana padano DOP, black pepper, basil	33	Principessa [Seafood Lover] Yellow tomato base, fior di latte, prawns, tomato confit, zucchini, lemon zest <i>Add stracciatella +7</i>	35
Eugenio [Spicy] Tomato sauce, fior di latte, hot salami, n'duja, stracciatella	34	Funghi Truffle ricotta base, mixed mushrooms, truffle oil, rocket, parmesan	36
O' Saracin Tomato sauce, fior di latte, prosciutto di parma 24 months, rocket, cherry tomato confit, extra virgin olive oil <i>Add stracciatella +7</i>	35	Optional GF Pizza Base	6
		Optional Vegan Cheese	4

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Sides

Potato Chat [V, GF] 15

Deep fried potato, rosemary

Seasonal Green [V, GF] 16

Grilled vegetable, macadamia foam

Mix Leave Salad [V, GF] 17

Semi dried tomato, cucumber, red onion, feta, walnuts, olive, oregano, balsamic dressing

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